

salt until foamy-white and double in volume in large bowl.

3. Beat in sugar, 1 tablespoon at a time, beating well after each, until meringue stands in firm peaks. (Sugar should be completely dissolved before adding more. Beating should take about 30 minutes.) Fold in vanilla.
4. Spoon meringue into buttered 8-inch spring-form pan; make a slight hollow in middle with a spoon; sprinkle slivered almonds over.
5. Place in hot oven (400°); close oven door and turn heat off immediately. Leave torte to slow-bake, *without peeking even once*, overnight, or at least 12 hours.
6. Remove torte from oven; loosen around edge with knife; release spring and carefully lift off side of pan. Carefully slide torte off pan onto serving plate.
7. About 1 hour before serving, hull and slice enough strawberries to make 1 cup; spoon over meringue. (If using frozen berries, drain, saving a few for garnish.)
8. Beat cream until stiff in small bowl; blend in a few drops red food coloring to tint a delicate pink. Spoon over strawberries; top with a halved berry; chill. Garnish torte with remaining whole or sliced berries; slice in wedges with a sharp knife.

PARTY PINK POUF TORTE

Meringue base for this luscious sweet "bakes" while you sleep, then gets its rosy berry crown an hour before serving time

Makes 1 eight-inch torte

- 6 egg whites**
- ½ teaspoon cream of tartar**
- ¼ teaspoon salt**
- 1½ cups sugar**
- 1 teaspoon vanilla**
- ¼ cup slivered blanched almonds**
- 2 cups (1 pint) strawberries, washed**
OR: 1 package (10 ounces) frozen
sliced strawberries, thawed
- 1 cup cream for whipping**
- Red food coloring**

- 1. Turn on oven to hot (400°).**
- 2. Beat egg whites, cream of tartar, and**